

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/3/2015 **Business ID:** 105971FE
Business: SUTERAS WESTWOOD

4730 RAINBOW
 WESTWOOD, KS 66205

Inspection: 31002331
Store ID:
Phone: 9132627883
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/03/15	01:25 PM	02:45 PM	1:20	0:05	1:25	0	inspection
03/03/15	02:45 AM		0:00	0:10	0:10	0	travel to countyline/stateline
Total:			1:20	0:15	1:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

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Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		..	p	p	..
Fail Notes	2-401.11 EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [2 drinking cups without lids were stored on shelf above bottles of mustard. COS, drinking cups removed.]						
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
8. Adequate handwashing facilities supplied and accessible.		p
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		p
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	..
Fail Notes	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw shrimp was stored above wheat tortilla in the reach in cooler. Raw shell eggs removed. A carton raw shell eggs (non-pasteurized) was stored ready to eat bread and green salsa in the reach in cooler. Raw shells removed. Raw beef was stored above cooked pasta in the reach in cooler. COS, pasta removed. A carton of raw shell eggs was stored on top of ready to eat salami in the walk in cooler. COS, raw shell eggs removed.]						
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dried food debris was on the blade of the can opener. COS, cleaned and sanitized.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		p
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
This item has Notes. See Footnote 1 at end of questionnaire.							
20. Proper cold holding temperatures.		p
This item has Notes. See Footnote 2 at end of questionnaire.							
21. Proper date marking and disposition.		..	p	p	..
This item has Notes. See Footnote 3 at end of questionnaire.							

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Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [A container of spinach cream sauce was in the RIC without a preparation date. PIC stated the spinach sauce was made the day before at 1 PM (more than 24 hours ago). An opened gallon of milk was in the RIC without a open carton date. PIC stated the milk was opened the day before at 11AM (more than 24 hours without date marking). COS, items dated.]*

22. Time as a public health control: procedures and record.

.. .. . p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. .. . p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

.. p p ..

Fail Notes 7-102.11 *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Spray bottles with pink, blue, and purple were without common names on the working containers. PIC stated the all the colored liquid were soap and water. COS, chemical labeled.]*

7-201.11(B) *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [A can of stainless steel cleane was stored on top of the warewashing machine on the clean dish area. COS, chemical removed.]*

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. . p

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. .. . p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. . p

Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. . p

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Food Temperature Control	Y	N	O	A	C	R
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33. Approved thawing methods used.

.. .. p

34. Thermometers provided and accurate.

p

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

.. p

Fail Notes	3-302.12	Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [A storage container of white powder was stored on storage rack without a common name. PIC stated the powder was salt.]
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

p

37. Contamination prevented during food preparation, storage and display.

p

38. Personal cleanliness.

p

39. Wiping cloths: properly used and stored.

.. .. p

40. Washing fruits and vegetables.

.. .. p

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

.. p

Fail Notes	3-304.12(B)	In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Single-serve portion cups without handles were stored in garlic powder, salt and parsley.]
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42. Utensils, equipment and linens: properly stored, dried and handled.

.. p

Fail Notes	4-901.11(B)	Equipment/utensils (Cloth drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS may not be cloth dried, except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry. [Food employee was a cloth towel to dry utensils.]
	4-903.11(B)	Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Food storage container were stack wet and stored as clean storage shelf. Utensils were not stored inverted.]

43. Single-use and single-service articles: properly used.

p

44. Gloves used properly.

p

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

.. p

Fail Notes	4-101.11(A)	P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Bread croutons were stored in a non-food grade (sterilite) container.]
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items p

46. Warewashing facilities: installed, maintained, and used; test strips. .. p

Fail Notes 4-302.14 Pf - A test kit or other device that accurately measures the concentration
in mg/L of SANITIZING solutions shall be provided.
[No test kit provided for the use of chlorine or quat.]

47. Non-food contact surfaces clean. p

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p

49. Plumbing installed; proper backflow devices. p

50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. p

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. p

54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

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Footnote 1

Notes:

Beef soup 160F, red sauce 170F, meatballs with sauce 164F, meatballs without sauce 142F, sausage 146F.

Footnote 2

Notes:

RIC cooked chicken 40F
Make table sausage 40F

Footnote 3

Notes:

Cooked chicken was in the RIC without date marking. PIC stated all cooked chicken was cooked this morning.
Cooked pasta was in WIC without date marking. PIC stated all cooked pasta was cooked this morning.

